

Frosts® Professional Food Industry

A part of your working day

Think about how much time we spend at work. It adds up to a lot of hours in a year, not mentioning an entire working life. So, it's important that we enjoy it, not just because of our colleagues and the work itself, but also because we work in a way that means we can and want to be there for a long time. Because our working environment is sustainable for the long-term.

We've collaborated with the most experienced and knowledgeable professionals so that we continuously improve our products. Because we make knives that are meant to be used. For real. So we need to be there on the ground, in your reality. Where you spend every day. That's what our Frosts brand represents: knives of the very highest quality, for you and your work.

Frosts gives you quality and safety

Our Frost brand includes our range of knives for the professional food industry. We have created models that have been specifically designed for different tasks in slaughterhouses, restaurant kitchens or charcuteries. Every detail has been carefully thought through, from the ergonomic handle that ensures the movement is steady and safe, to the flexibility of the blade that means you get to every area of the meat. You also prevent repetitive strain injuries and the high quality steel allows you to work effectively for long periods without needing to sharpen the knife.



It's all about the grip

How the knife feels in your hand when working is crucial. Therefore, our four different handle materials are developed with you in mind. For you to be able to perform your tasks with power and precision, in a safe and controlled way is our highest priority. The different handles that each have their specific area of usage. With different materials and different colors you can find a knife for the several tasks that your work place requires.

The handles of our food processing knives are ergonomically designed. This allows work to be done with force, precision and in a controlled manner, which reduces the risk for work and repetitive strain injuries.

We have four different handle materials, that each serve their special purpose: Ergonomic grip, ProGrip, Unigrip, and G-Grip.

Colors can be delivered upon request.

Ergonomic-grip | Elastomer handle

E • Double-moulded rubber handle with an etched structure. Suitable for wet conditions.

E1 • Double-moulded rubber handle with an etched structure and finger grips. Suitable for wet conditions.

ER • Double-moulded rubber handle with a ribbed pattern. Size medium, standard.

ERS • Double-moulded rubber handle with a ribbed pattern. Size small.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.

Unigrip | Polyamide handle

Made of polyamide with a microblasted structure for optimum friction. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

G-Grip | Polyamide handle

G • Made of polyamide with a microblasted structure for optimum friction.

G1 • Handle with finger grips made of polyamide with a microblasted structure for optimum friction.

G2WG • Handle with a large finger guard and grips made of polyamide with a microblasted structure for optimum friction.

Blade made of Swedish stainless knife steel. Hardened by sub zero treatment, for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for pork and lamb processing.

ProGrip | Elastomer handle

Double-moulded rubber handle with an etched pattern. Suitable for wet conditions. Blade made of Swedish stainless knife steel. Hardened by sub zero treatment for maximum hardness. Hardness: 58 HRC. Easy to sharpen. Recommended for beef processing.



Our food industry knives are made according to the legislation and regulations on safe and hygienic handling of foods.

Ergonomic-grip

Our ergonomic grip handles put focus on function and are developed in close cooperation with meat industry professionals. This has resulted in knife handles with excellent shape, where the ergonomically rounded handle allows a super quick and safe changing of the grip. It also enables you to work a maximum strength in any cutting operation. The grip is designed to be extra suitable for working in wet conditions. The handle material consists of a polypropylene core surrounded by a layer of thermoplastic rubber which significantly increases the friction. They have a warm and soft feel making them comfortable to work with. Chose the ER-grip if you wish to have an extra coarse pattern for even more optimal friction. Both handle varieties are recommended for beef processing.

All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Curved Boning knife CB5MF-E
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	130 mm
Item No. 10 pcs-box:	10643



Curved Boning knife CB5S-E
Elastomer handle

Flex grade:	Stiff
Blade length:	130 mm
Item No. 10 pcs-box:	10251



Curved Boning knife CB6F-E
Elastomer handle

Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10253



Curved Boning knife CB6S-E
Elastomer handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10254



Curved Boning knife CB5MF-ER
Ribbed elastomer

Flex grade:	Medium-Flex
Blade length:	130 mm
Item No. 10 pcs-box:	11328



Curved Boning knife CB5S-ER
Ribbed Elastomer handle

Flex grade:	Stiff
Blade length:	130 mm
Item No. 10 pcs-box:	11326



Curved Boning knife CB6XF-ER
Ribbed Elastomer handle

Flex grade:	Extra-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	10255



Curved Boning knife CB6XF-ERS
Elastomer handle

Flex grade:	Extra-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	10256



Curved Boning knife CB6MF-ER
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	11329



Curved Boning knife CB6S-ER
Elastomer handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	11327



Curved Boning knife CT8S-E1
Elastomer handle

Flex grade:	Stiff
Blade length:	210 mm
Item No. 10 pcs-box:	10257



Hard core for complete stability

High friction rubber grip suitable for wet conditions

Ergonomically designed for quick and safe grip change with maximum strength

Seamless connection of blade and handle core

Polished durable Swedish steel blade

Extremely sharp edge with high edge retention

G-grip

These ergonomic G-grip handles put grip and safety in fatty environments in focus. They are developed in close cooperation with professionals within the meat industry, giving them an excellent shaped ergonomically rounded handle. The handle is made of a polyamide with a soft "feel" and high friction characteristics, unaffected by fats or humidity. The handle surface has a micro-structure resembling sharp crystals which resist wear extremely well. Add to this the slip-resistant qualities and you've got all you need. Knives with G-grip handles are recommended for pork and lamb processing. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Curved Boning knife CB5F-G
Polyamide handle

Flex grade:	Flexible
Blade length:	133 mm
Item No. 10 pcs-box:	10867



Curved Boning knife CB5F-G1
Polyamide handle

Flex grade:	Flexible
Blade length:	133 mm
Item No. 10 pcs-box:	10902



Curved Boning knife CB5S-G
Polyamide handle

Flex grade:	Stiff
Blade length:	133 mm
Item No. 10 pcs-box:	10885



Curved Boning knife CB6F-G
Polyamide handle

Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10868



Curved Boning knife CB6F-G1
Polyamide handle

Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	10903



Curved Boning knife CB6S-G
Polyamide handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10874



Curved Boning knife CB6S-G1
Polyamide handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	10875



Straight Narrow Boning knife SB4MF-G
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	95 mm
Item No. 10 pcs-box:	1-0132



Straight Narrow Boning knife SB5MF-G
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	135 mm
Item No. 10 pcs-box:	10892



Straight Narrow Boning knife SB5S-G
Polyamide handle

Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	10871



Straight Narrow Boning knife SB5MF-G1
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	135 mm
Item No. 10 pcs-box:	10891



Straight Narrow Boning knife SB5S-G1
Polyamide handle

Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	11338



Straight Narrow Boning knife SB6MF-G
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	156 mm
Item No. 10 pcs-box:	10889



Straight Narrow Boning knife SB6MF-G1
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	156 mm
Item No. 10 pcs-box:	10890



Curved Skinning knife CS6S-G1
Polyamide handle

Flex grade:	Stiff
Blade length:	168 mm
Item No. 10 pcs-box:	10897



Lamb Skinner LS5S-G1
Polyamide handle

Flex grade:	Stiff
Blade length:	140 mm
Item No. 10 pcs-box:	10886



Slip-resistant microstructure unaffected by fats or humidity

Focus on grip and safety in fatty environments.

G1 Handle with finger grips made of polyamide with a microblasted structure for optimum friction.

Seamless connection of blade and handle core

Polished durable Swedish steel blade

Extremely sharp edge with high edge retention



Straight Header H8S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10861



Straight Header H8S-G1
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10865



Straight Header H8S-G3WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	203 mm
Item No. 10 pcs-box:	10863



Butcher Knife 149S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	151 mm
Item No. 10 pcs-box:	1-0149



Butcher Knife 147S-G2WG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	205 mm
Item No. 10 pcs-box:	1-0147



Narrow Boning knife 141-15°BE-G
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	132 mm
Item No. 10 pcs-box:	1-0141



Belly Ham Trim knife 137-90°-G
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	1-0137



Sticking Knife 144 PSG
Propylene handle

○	
Flex grade:	Stiff
Blade length:	175 mm
Item No. 10 pcs-box:	1-0144



Unigrip

The unigrip handles are made of polyamide with a soft "feel" and high friction characteristics and stay unaffected when in contact with fats or humidity. The handle surface has a micro-structure that resembles sharp crystals which resist wear extremely well. Add to this the slip-resistant qualities and you've got a real winner. This handle can be recommended for the widest variety of cutting operations, but is especially recommended for pork and lamb processing. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Curved Boning knife 9124 UG
Polyamide handle

Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	128-5257



Curved Boning knife 8124 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-0727



Extra Curved Boning knife 8124 UUG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-0737



Curved Scalloped Boning knife 8124 UGW
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	128-07240



Curved Boning knife 7124 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	124 mm
Item No. 10 pcs-box:	128-5827



Curved Boning knife 8154 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	154 mm
Item No. 10 pcs-box:	128-0717



Curved Boning knife 7154 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	154 mm
Item No. 10 pcs-box:	128-5867



Curved Boning knife 8158 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	158 mm
Item No. 10 pcs-box:	128-0707



Curved Wide Boning knife 7158 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	158 mm
Item No. 10 pcs-box:	128-5857



Curved Boning knife 7158 UGW
Polyamide handle

Flex grade:	Stiff
Blade length:	158 mm
Item No. 10 pcs-box:	128-58540



Wide Boning knife 7132 UG
PolyamideA handle

Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	128-5837



Wide Boning knife 7157 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	128-5847



Poultry knife 9090 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	100 mm
Item No. 10 pcs-box:	128-5267



Wide Boning knife 7153 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	128-6137



Straight Narrow Boning knife 7126 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	131 mm
Item No. 10 pcs-box:	128-6017



Straight Narrow Boning knife 7151 UG
Polyamide handle

Flex grade:	Stiff
Blade length:	151 mm
Item No. 10 pcs-box:	128-6027



Slip-resistant microstructure unaffected by fats or humidity

Soft feel

Safe defined fingerguard

Seamless connection of blade and handle core

Extremely sharp edge with high edge retention

Polished durable Swedish steel blade



Scand. Butcher Knife 133 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	136 mm
Item No. 10 pcs-box:	128-5317



Wide Butcher Knife 7145 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	128-5617



Narrow Fillet Knife 9218 UG
Polyamide handle

●	
Flex grade:	Medium Flex
Blade length:	212 mm
Item No. 10 pcs-box:	128-0907



Narrow Fillet Knife 8197 UG
Polyamide handle

●	
Flex grade:	Medium-Flex
Blade length:	198 mm
Item No. 10 pcs-box:	128-5039



Scand. Butcher Knife 161 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	163 mm
Item No. 10 pcs-box:	128-5337



Wide Butcher Knife 7177 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	182 mm
Item No. 10 pcs-box:	128-5627



Filleting Knife 8180 UG
Polyamide handle

●	
Flex grade:	Medium Flex
Blade length:	180 mm
Item No. 10 pcs-box:	128-0917



Chef's Knife 4261 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	261 mm
Item No. 10 pcs-box:	11180



Scand. Butcher/Trimming Knife 185 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	183 mm
Item No. 10 pcs-box:	128-5347



Wide Butcher Knife 7212 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	210 mm
Item No. 10 pcs-box:	128-5637



Narrow Fillet Knife 9197 UG
Polyamide handle

●	
Flex grade:	Flexible
Blade length:	198 mm
Item No. 10 pcs-box:	128-5037



Scand. Trimming Knife 7215 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	215 mm
Item No. 10 pcs-box:	128-5427



Wide Butcher Knife 7250 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	260 mm
Item No. 10 pcs-box:	11184



Skinning Knife 7146 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	146 mm
Item No. 10 pcs-box:	128-5717



Steak Knife 7253 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	253 mm
Item No. 10 pcs-box:	11182



Sticking Knife 7160 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	160 mm
Item No. 10 pcs-box:	127-5880



Steak Knife 7305 UG
Polyamide handle

●	
Flex grade:	Stiff
Blade length:	310 mm
Item No. 10 pcs-box:	11183



Progrip

Our Progrip models have a double-moulded rubber handle with an etched structure that makes them especially suitable for wet conditions. The polypropylene core is surrounded by a layer of thermoplastic rubber. This significantly increases the friction of the handle and makes it more comfortable to work with, since it generates a warm and soft feel. All knife blades are made of high quality stainless steel (12C27) that can be sharpened to extreme sharpness and has high edge retention. These models are especially recommended for beef processing.



Curved Boning Knife 9124 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	124 mm
Item No. 10 pcs-box:	129-3830



Curved Boning Knife 8124 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	129-3965



Curved Boning Knife 8124 UPG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	124 mm
Item No. 10 pcs-box:	129-3968



Curved Boning Knife 7124 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	124 mm
Item No. 10 pcs-box:	129-3970



Extra Curved Boning Knife 7158 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3900



Extra Curved Boning Knife 9154 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	154 mm
Item No. 10 pcs-box:	129-3810



Curved Boning Knife 8154 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	154 mm
Item No. 10 pcs-box:	129-3945



Extra Curved Boning Knife 7154 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	154 mm
Item No. 10 pcs-box:	129-3940



Wide Curved Boning Knife 8158 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	158 mm
Item No. 10 pcs-box:	129-3905



Straight Wide Boning Knife 7179 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	179 mm
Item No. 10 pcs-box:	129-4020



Wide Boning Knife 7132 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	135 mm
Item No. 10 pcs-box:	129-3920



Boning Knife 7159 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	159 mm
Item No. 10 pcs-box:	129-3910



Wide Boning Knife 7157 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	157 mm
Item No. 10 pcs-box:	129-3930



Scand. Butcher Knife 161 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	161 mm
Item No. 10 pcs-box:	129-3880



Scand. Trimming Knife 7215 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	215 mm
Item No. 10 pcs-box:	129-3990



Straight Wide Boning Knife 7153 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	153 mm
Item No. 10 pcs-box:	129-3980



Straight Wide Boning Knife 9153 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	153 mm
Item No. 10 pcs-box:	129-3795



Straight Narrow Boning Knife 7151 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	152 mm
Item No. 10 pcs-box:	129-3960



Straight Narrow Boning Knife 7126 PG
Elastomer handle

Flex grade:	Stiff
Blade length:	131 mm
Item No. 10 pcs-box:	129-3950



Narrow Fillet Knife 9160 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	160 mm
Item No. 10 pcs-box:	129-3835



Narrow Fillet Knife 9174 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	129-3800



Narrow Fillet Knife 8180 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	180 mm
Item No. 10 pcs-box:	129-3710



Narrow Fillet Knife 9180 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	175 mm
Item No. 10 pcs-box:	129-3805



Narrow Fillet Knife 9197 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	196 mm
Item No. 10 pcs-box:	129-3850



Wide Fillet Knife 9210 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	210 mm
Item No. 10 pcs-box:	129-3855



Narrow Fillet Knife 9218 PG
Elastomer handle

Flex grade:	Medium-Flex
Blade length:	212 mm
Item No. 10 pcs-box:	129-3790



Narrow Fillet Knife 9151 PG
Elastomer handle

Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	129-3820

Polished durable
Swedish steel blade

Seamless connection of
blade and handle core

Hard core for
complete stability



Extremely sharp edge
with high edge retention

Safe defined fingerguard

High friction rubber grip
suitable for
wet conditions



P-grip

The knives with P-grip have a polypropylene handle with a rough structure and is one of our most valuable alternatives. To increase the friction even further we've also reinforced the handle with glass-fiber. The knives can be used in various settings and is especially appreciated by professionals within the Fish Industry. All knives have blades of stainless steel (12C27) that can be sharpened to extreme sharpness together with high edge retention.



Straight Wide Boning Knife 9130P
Propylene handle

Flex grade:	Medium-Flex
Blade length:	128 mm
Item No. 10 pcs-box:	121-5040



Straight Wide Boning Knife 9153P
Propylene handle

Flex grade:	Medium-Flex
Blade length:	150 mm
Item No. 10 pcs-box:	121-5050



Wide Fillet Knife 9210P
Propylene handle

Flex grade:	Medium-Flex
Blade length:	214 mm
Item No. 10 pcs-box:	121-5060



Narrow Fillet Knife 9151P
Propylene handle

Flex grade:	Flexible
Blade length:	151 mm
Item No. 10 pcs-box:	121-5070



Curved Fillet Knife 9154P
Propylene handle

Flex grade:	Flexible
Blade length:	156 mm
Item No. 10 pcs-box:	121-5160



Narrow Fillet Knife 9156P
Propylene handle

Flex grade:	Flexible
Blade length:	153 mm
Item No. 10 pcs-box:	121-5010



Narrow Fillet Knife 9160P
Propylene handle

Flex grade:	Flexible
Blade length:	155 mm
Item No. 10 pcs-box:	121-5090



Narrow Fillet Knife 9174P
Propylene handle

Flex grade:	Flexible
Blade length:	174 mm
Item No. 10 pcs-box:	121-5080



Narrow Fillet Knife 9180P
Propylene handle

Flex grade:	Flexible
Blade length:	180 mm
Item No. 10 pcs-box:	121-5020



Narrow Fillet Knife 9197P
Propylene handle

Flex grade:	Flexible
Blade length:	197 mm
Item No. 10 pcs-box:	121-5030

Poultry Knives

These knives are made especially for working with poultry, where the somewhat shorter blades are convenient for handling chicken and turkey. The knife blades are made of Swedish high quality steel, 12C27 stainless steel, which makes it possible to sharpen the knife to extreme sharpness. These knives also have a very high edge retention.



Poultry Knife 9092 PAM
Propylene handle

Flex grade:	Stiff
Blade length:	92 mm
Item No. 10 pcs-box:	138-6850



Poultry knife 9090 UG
Polyamide handle

Flex grade:	Medium-Flex
Blade length:	100 mm
Item No. 10 pcs-box:	128-5267

